

Uma carta que se inspira
diariamente nos ciclos da
Natureza e nos sabores
tradicionais do Alentejo com
opções de refeições ligeiras,
receitas vegetarianas ou
pratos para partilhar.

*A menu that is inspired daily by the
cycles of Nature and the traditional
flavors of Alentejo with options for
light meals, vegetarian recipes or
dishes to share.*

Num ambiente confortável,
com paredes de vidro que
deixam adivinhar a paisagem,
o restaurante Monte do
Vagar convida-o a saborear
sem pressa e com imenso
prazer.

*In a comfortable environment, with
glass walls that allow you to see the
landscape, the Monte do Vagar
restaurant invites you to enjoy your
meal without rushing and with
immense pleasure.*





MENU

COUVERT

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**Pão alentejano, azeite
“Monte do Vagar”,
azeitonas fermentadas e
manteiga de ervas
alentejanas** 8

Viagem pelo Alentejo 30
-Presunto de Vara Negra 24 Meses
(*Estremoz*)
-Painho de Vara Negra do campo
(*Reguengos*)
-Cacholeira
(*Portalegre*)
-Queijo curado de cabra
(*Évora*)
-Queijo amanteigado de ovelha
(*Évora*)
-Queijo fresco de ovelha
(*Évora*)

PARA PARTILHAR

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Peixinhos da horta
e maionese de tomate seco 11

Cogumelos selvagens e
ovo de galinhas de montado 14

Escabeche de Pato em torricado
de pão alentejano
e gomos de tânger 16

DO MONTE

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Burras de Porco Preto 26

Pernil de Porco Preto de
montado assado no forno 29

Abanicos de Javali 29
+/- 450gr

Arroz de Pato Selvagem 18/ 35
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T.Bone de Vaca
Mertolenga
20 dias+/- 500gr 46

Costela Vaca Mertolenga 75
20 dias +/- 900gr

ACOMPANHAMENTOS

1 opção incluídas

Migas de espargos e
toucinho

Arroz de forno

Salada de folhas verdes

Batatas rusticas

Opção extra

4.5

MENU

COUVERT €

Alentejo bread, “Monte do Vagar” olive oil, fermented olives, sheep butter and goat butter 8

Journey through Alentejo 30
-Vara Negra Black Pork Smoked Ham 24 Months Cured
(from Estremoz)
-“Painho”, free range black pork smoked sausage
(from Reguengos)
-“Cacholeira”, black pork offal sausage
(from Portalegre)
-Cured goat cheese
(from Évora)
- Buttery sheep cheese
(from Évora)
-Fresh sheep cheese
(from Évora)

TO SHARE €

Green beans tempura and sun-dried to\ 3mato mayonnaise 11

Wild mushrooms and organic free range eggs 14

Pickled duck on toast on local bread and tangerine 16

FROM THE LAND €

Black pork cheeks with bone 26

Roasted Black Pork shank from montado in the oven 28

Wild Boar Blade Shoulder +/- 450gr 29

Oven-Baked Wild Duck Rice 18/ 35
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Mertolenga Beef T.Bone 20 days +/- 500gr 46

Mertolenga Beef Ribs 20 days +/- 900gr 75

SIDE DISHES

1 option included

“Migas” crumbled bread with bacon and asparagus (tradicional dish from Alentejo)

Oven-baked rice

Green leafy salad

Rustic potatoes (deep fried)

Extra option 4.5

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27

€

5.5

1315

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4.5

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This image shows a full page of primary-ruled notebook paper. It features ten sets of horizontal lines designed for handwriting practice. Each set consists of a solid top blue line, a dashed middle blue line, and a solid bottom blue line. The background of the paper is white, and there are no margins or additional markings.

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. IVA incluído à taxa legal em vigor.

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ges 27

14 / 28

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4.5

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***If you need any information about allergens
please ask our staff before ordering.
No dish, food or drink, including the couvert,
can be charged if not requested by the
customer or if not consumed. Vat included at
legal rates.***